

June 2026 - *Waring, Wombat Season*

short or full menu - \$80/\$105

dietaries catered for



snacks

local fruit *salade* & salted feijoa chutney

Dog Creek Growers' sprouting broccoli fritter & Manzé hot sauce

South Australian calamari *vindaye*

entrée (full menu only)

cari gros pois -

butterbeans, sorrel chutney & wild caught QLD tiger prawn

bredes songes - sour winter greens & ginger

achard piment - green apple & chilli pickle

dal puri

mains to share

market fish & roasted persimmon chutney

**OR Great Ocean duck breast, pumpkin & mustard
(+ \$25)**

Dog Creek Growers' *salade*

steamed basmati rice

dessert

gato manioc - cassava cake, rhubarb & cream

All card transactions will incur a 1.6% surcharge

In the spirit of reconciliation, Manzé acknowledges the Traditional Custodians of Country throughout Australia and their connections to land, sea and community.

We acknowledge that we are cooking and dining here on the unceded lands of the Wurundjeri people of the Kulin nation, and we pay our respect to their Elders past, present and emerging.

Always was, always will be.

June 2026 - *Waring, Wombat Season*

short or full menu - \$80/\$105

vegan



snacks

local fruit *salade* & salted feijoa chutney

Dog Creek Growers' sprouting broccoli fritter & Manzé hot sauce

Dog Creek Growers' leek skewer & *vindaye*

entrée (full menu only)

cari gros pois -

butterbean, sorrel chutney & Dog Creek Growers' fioretto

bredes songes - sour winter greens & ginger

achard piment - green apple & chilli pickle

dal puri

mains to share

Wattle Bank Farm oyster mushroom & roasted persimmon chutney

Dog Creek Growers' *salade*

steamed basmati rice

dessert

salted coconut sorbet & plum

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June 2026 - *Waring, Wombat Season*

short or long lunch - \$60/\$75

dietaries catered for



snacks

local fruit *salade* & salted feijoa chutney

Dog Creek Growers' sprouting broccoli fritter & Manzé hot sauce

South Australian calamari *vindaye*

entrée (long lunch only)

cari gros pois -

butterbeans, sorrel chutney & wild caught QLD tiger prawns

bredes songes- sour winter greens & ginger

achard piment -green apple & chilli pickle

dal puri

mains to share

market fish & roasted persimmon chutney

OR Great Ocean duck breast, pumpkin & mustard

(+ \$25)

Dog Creek Growers' *salade*

steamed basmati rice

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